LYTLE·BARNETT

Andy Lytle founded **Lytle-Barnett** in 2013 as a sparkling wine house dedicated to Willamette Valley terroir and the tradition of Méthode Champenoise. Oregon's iconic maker of bubbles, Andrew Davis, applies the exact specifications of vintage-bottled French Champagne in combination with the spirit of adventure found only in Oregon's Willamette Valley. The resulting wines celebrate a passion for exemplary craftsmanship and steadfast belief in Oregon's emergence as a world-class sparkling wine region.

VINTAGE

A mild, dry winter gave way to a cool spring and a moderately warm summer — growing conditions that defined the character of the 2019 vintage. Consistently cool nights slowed the degradation of malic acid, allowing fruit to reach full ripeness without sacrificing acidity. The result was a season of rare patience: flavor development on its own terms, with freshness intact.

WINEMAKING

A blend of 80% Pinot Noir and 20% Chardonnay, sourced from select blocks across our Eola-Amity Hills estate vineyards. After cold-settling overnight, fruit underwent a gentle press cycle in a traditional pneumatic press. Each lot fermented separately in French oak and stainless steel, with partial malolactic fermentation encouraged in select lots to build complexity and soften the mid-palate. Bottled in April 2020, the wine aged sur latte for over five years until disgorgement in June 2026, when a dosage of 5 g/L brought balance to the wine's bright acidity and mid-palate weight. An additional three months on cork allowed full integration before release.

METHOD OREGON

The Method Oregon mark represents one of the most rigorous standards in the world for traditional method sparkling production. Learn more at **methodoregon.com**

VINTAGE 2019

BRUT ROSÉ

Salmon or pale strawberry? One sip and the question stops mattering. A generous, persistent ring of bubbles sets off the glass and lifts aromas of brambleberry, Pacific Northwest forest floor, and strawberry pie, with delicate watermelon underneath. The palate tells a slightly different story, deeper and darker than the nose implies: blackberry, tart cherry crumble, and starfruit carried on a lime citrus acidity. It runs fruitful rather than the stony, mineral register more often found in Eola-Amity wines. Only the length and roundness of the finish betray six years on lees — the ideal balance of freshness and complexity in aged sparkling.

APPELLATION	Eola-Amity Hills Willamette Valley
VINEYARDS	Anahata Vineyard Bieze Vineyard
VARIETAL COMPOSITION	80% Estate Grown Pinot Noir 20% Estate Grown Chardonnay
HARVEST DATE	September 7, 9 & 14, 2019
BOTTLING	April 2020
EN TIRAGE	5+ years
DOSAGE	5 g/L
DISGORGEMENT	June 2026
ALCOHOL	12.0%
PRODUCTION	272 cases

LIVE CERTIFIED SUSTAINABLE